



Menu

Pacific Northwest BBQ 2021 Buffet or Family Style

We can customize any menu to cater to your preferences

Off the Grill

All meats sourced through two rivers meats and as local as possible

(Please Select 3 Options)

Grilled Pemberton Rib eye (recommended medium rare), citrus herb butter

Hickory smoked grass-fed flank, apple butter BBQ sauce

Smoked and grilled frenched pork chop, duqqah, lemon and honey gastrique

Herb marinated maplecrest chicken breast, salsa verde

Cedar planked BC salmon, saffron and lemon hollandaise

Grilled pacific halibut, olive and caper vinaigrette

Tandoori prawn and zucchini skewers, lime mint raita

Recommended Sides

(Please Select 2 Options)

Baked pemberton potato, chive and sour cream

Mexican style fraser valley corn (when in season)

Marinated and grilled local roots and seasonal veg, brown butter, sea salt

Pemberton potato, sweet onion and aubergine skewers, fresh herbs, tzatziki

Recommended Salads

(Please Select 2 Options)

Pemberton varietal beet salad, pickled shallot, hazelnut, chevre, ambrosia gastrique

Rainbow quinoa and dried fruit, cumin and orange vinaigrette, baby spinach, pickled onions

Grilled caesar salad, kale, parmesan, caper, sourdough crouton

Pasta salad, ricotta, tomato compote, basil pistou, baby pea greens, spinach

Roasted pemberton root salad, pepper greens caramelized onion and bacon aioli

Cocktail caprese salad, basil pesto, boconccini, heirloom tomato, basil

Grilled asparagus and carrot salad, endive, maple and cider vinaigrette

Chopped salad, cucumber, avocado, black beans, gem tomato, pea greens, lime and cilantro
vinaigrette, goats' feta

Fresh and crispy asian coleslaw

Add Ons

(Please Contact us for Pricing)

Breads and buns from 200 degrees bakery in Whistler

Canape Service

PNW Charcuterie with chef crafted pickles and BC cheeses

Desserts

Late night snack

Rentals

